


APPETIZERS

Served 5pm-10pm


GUACAMOLE [Made at your table](#), served pico de gallo and baked corn tortilla chips.

\$240 MXN  

SEAFOOD GUACAMOLE [Made at your table](#) guacamole, cooked shrimp, blackened tuna and Magdalena bay scallops ([seasonal](#)) served with farm fresh cheese and baked corn tortilla chips.

\$380MXN 

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a mexican asian fusion sauce with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN

SCALLOP MANGO CEVICHE Magdalena Bay scallops ([seasonal](#)), mango, mint, cilantro, lemon cucumber, avocado, purple onion, cherry tomato and olive oil served with baked corn tortilla chips. \$310 MXN 

SPINACH & ARTICHOKE DIP Organic spinach, artichoke, mozzarella, monterey jack cheese, cream cheese, parmesan, served with baked crispy pita bread. \$230 MXN

CRAB DIP Fresh blue crab sauteed in white wine with monterey cheese, topped with parmesan, served with baked crispy pita bread. \$250 MXN



GARLIC CHEESE BREAD Focaccia bread with fine herbs, garlic butter and parmesan.

\$130 MXN 

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce.

\$240 MXN

SOUPS & SALADS



TORTILLA SOUP Traditional homemade tomato base, local cheese, avocado, sour cream, guajillo chile and corn tortilla strips. \$175 MXN  



CLAM CHOWDER New England style, served in a bread bowl. \$240 MXN



CAESAR SALAD Traditional cesar dressing [made at your table](#), romaine lettuce and a slice of homemade garlic cheese bread. \$210 MXN 

WITH ORGANIC CHICKEN \$280 MXN

WITH SHRIMP \$320MXN

HOUSE SALAD Mixed organic lettuce, avocado, grape, orange slices, pistachios, cherry tomatoes, gorgonzola and a balsamic raspberry vinaigrette. \$230 MXN  

WEDGE SALAD With a creamy homemade blue cheese dressing, bacon bits and sun-dried tomato. \$220 MXN  

NEW ARUGULA BEET SALAD Organic arugula, beets, strawberries, caramelized pecans, goat cheese with a passion fruit vinagrette. \$230 MXN  

ALL PRICES INCLUDE TAX

VEGETARIAN 

GLUTEN FREE 

SPICY 

PASTA

Most of our pastas are homemade, ask you server for the available options.

A gluten free option is available 🌾

SCALLOP CAPELLINI AGLIO E OLIO Magdalena Bay scallops sauteed in clarified butter, dried chili, parsley and parmesan. \$435 MXN

SEAFOOD ALFREDO Homemade basil and egg pasta with shrimp, Magdalena bay scallops and an alfredo sauce with parmesan and parsley. \$420 MXN

VODKA FETTUCCINE Homemade fettuccine with shrimp and salmón, marinara sauce with chile guajillo and vodka, parmesan, parsley and basil. \$530 MXN

ARTICHOKE AND CHEESE RAVIOLI Handmade ravioli stuffed with spinach, artichoke and three cheeses with a creamy white wine sauce. \$355 MXN 🌿

LOBSTER CRAB RAVIOLI Handmade ravioli stuffed with lobster and crab meat with a creamy lobster sauce, parmesan and parsley. \$450 MXN

LOBSTER MACARONI Macaroni with lobster sauce, grated cheddar cheese, monterey cheese and a lobster tail. \$620 MXN

MEXICAN SPECIALTIES

SEAFOOD ENCHILADAS Flour tortilla stuffed with shrimp, fish, Magdalena Bay scallops ([seasonal](#)), with a creamy white wine clam sauce and swiss cheese. Served with a side fruit salad of mango, apple mint, basil and vodka. \$410 MXN

MEXICAN COMBO Grilled flank steak, chile relleno and a green organic chicken enchilada, served with a cactus salad, pinto beans and guacamole. \$405 MXN

SHRIMP CHILE RELLENO Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with mexican rice and pinto beans. \$390 MXN

PORK BELLY TACOS Served on a homemade nixtamal corn tortilla, braised four hours marinated with dry chilis and crispy pork rind. \$270 MXN 🌾

GRILLED RIBEYE TACOS Served on handmade corn nixtamal tortillas, with local grilled panela cheese, grilled cactus, baby onions, served with guacamole, pico de gallo and mild macha sauce. \$600 MXN 🌾

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VEGETARIAN 🌿 GLUTEN FREE 🌾 SPICY 🌶️

SEAFOOD

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal organic vegetables. \$260 MXN (Per person)

OPTIONS Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

SASHIMI PREPARATION OR CEVICHE PREPARATION \$150 MXN

SOLOMON'S CATCH OF THE DAY Served with wild rice and seasonal organic vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$535 MXN

SHRIMP & CATCH OF THE DAY Your choice of preparation style, comes with wild rice and seasonal organic vegetables. \$600 MXN

SOLOMON'S STUFFED FISH Panko crusted catch of the day stuffed with cilantro risotto, Topped with lobster sauce, parmesan and asparagus. Featured on the Food Networks Triple D. \$560 MXN

NEW **TUNA TATAKI** Fresh seared tuna with sesame seeds on the outside, topped with a lemon pepper sauce. Comes with white sushi rice and seasonal organic vegetables. \$535 MXN

CHILEAN GRILLED SALMON Grilled Chilean salmon in a lemon butter garlic marinade served with creamy garlic mashed potatoes and asparagus. \$570 MXN 🌿

WHOLE SNAPPER Choice of grilled or fried, comes with seasonal organic vegetables, choice of wild rice or a baked potato. Served with corn or flour tortillas. \$680 MXN (Takes time to prepare.)

SHRIMP DELICIOUS Shrimp cooked three different ways.
Imperial; stuffed with mozzarella, wrapped in bacon.
Ajillo; sautéed in guajillo chili, onion, mushroom and garlic.
Scampi; sautéed with butter, garlic, lemon and white wine.
Two shrimps per style, comes with seasonal organic vegetables and wild rice. \$640 MXN 🌿

COCONUT SHRIMP Over a bed of apple compote, served with mango sauce and seasonal organic vegetables. \$555 MXN

NEW **THERMIDOR TAILS** 2 Red Lobster tails stuffed with sautéed lobster in lobster sauce with a touch of brandy and Bernese sauce, topped with bread crumbs and parmesan. Comes with seasonal organic vegetables and creamy garlic mashed potatoes. \$1100 MXN

SEAFOOD COMBO Baked sea bass, BBQ sea bass, two lobster tails, two shrimp scampi, two imperial shrimp, two coconut shrimp, Magdalena Bay scallops, crispy calamari strips, blackened tuna, wild rice, seasonal organic vegetables, served with lobster sauce, melted garlic butter, tartar sauce and cocktail sauce. \$2200 MXN

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VEGETARIAN  GLUTEN FREE  SPICY 

MEAT & POULTRY

GOURMET BURGER 8 oz. Homemade beef patty, homemade bun, swiss cheese, mushroom, sautéed spinach, cabernet reduction sauce, served with french fries.
\$380 MXN

BBQ RIBS Brian's New Orleans style recipe, served with mashed potatoes and corn on the cob. \$385 MXN 🌿

CHICKEN DURANGO Organic chicken breast, sautéed mushrooms, spinach, monterey jack cheese, a creamy chipotle sauce, comes with wild rice and seasonal organic vegetables. \$440 MXN 🌿

FILET MIGNON 9 OZ. Prime quality, comes with seasonal organic vegetables and choice of gorgonzola cheese sauce or veal mushroom sauce and choice of baked or mashed potatoes. \$650 MXN

180 GRMS WITH SHRIMP \$740 MXN

180 GRMS WITH A LOBSTER TAIL \$1330 MXN

RIBEYE 16 OZ. Certified USDA mesquite grilled, served with seasonal organic vegetables and choice of baked, or creamy garlic mashed potatoes. \$950 MXN 🌿

SIDES

FRENCH FRIES \$70 MXN

BAKED POTATO \$60 MXN

SMALL HOUSE SALAD \$90 MXN

GRILLED ASPARAGUS \$65 MXN

CORN ON THE COB \$65 MXN

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VEGETARIAN 🌿 GLUTEN FREE 🌿 SPICY 🌶️

ABOUT US Back in 95 Brian Solomon went on a fishing trip to Baja. After a day of fishing he found a place on the marina to enjoy some fish tacos and margaritas. Enjoying the view and relaxed atmosphere he saw an opportunity. Moved his family to Cabo from California and created Solomon's Landing. With his background as a certified chef, passion for fishing and an excellent staff, Solomon's turned into what it is now, an international cuisine with a specialty in seafood fresh from the Baja.



Reservations (624) 219 3228 📞 📱

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Reviews

For catering contact@solomonslanding.com.mx

Webpage <https://solomonslanding.com.mx/>